

In the Realm of the Feminine

Fashion Accessories Charming Snares For Milady



THIS is the little foxes that spoil the vine. Thus runs an old tale. Milady might paraphrase the trite reflection by saying that "the little accessories that spoil the fattest pocket-book."

You start out jauntily for the shops with a certain sun tucked snugly away in your purse which must be made to cover the expense of your spring wardrobe. You reach the shop; rather you make a tour of a succession of shops. During your tour you spy one of those stunning new veils with an alluring pattern which you feel you really must possess. For milady's veil is just as important as though she occupied a barren, only in a different way. A hat looks unfinished somehow without a fashionable veil.

Having become the owner of the veil

you start for the dress goods department, but you pause for an instant before the neck fixings counter. "Oh, what dear, darling things!" you exclaim, and, making rapid mental calculation of the contents of your purse, you proceed to lay in a stock of delightfully sheer, hand-embroidered, lace-trimmed neckties which every woman must have if she is to be at all in fashion the present season.

But little shivery thrills play tag up and down your spinal column as you belatedly ask the price of these fetching things. But you take them; you

have to; they have bewitched you. But now you really must be on your way to the dress counter. What in this? Ah, beads! You'll really be obliged to pause just to see them, and, being bewitched, you are no longer responsible and you proceed recklessly to

that orchid tinted evening gown you are going to buy. Then there are the lovely tango things for tango shoes—jeweled heels that will fit over French heels and tiny jeweled buckles through which you run ribbons to keep the frivolous tango

lovely fragile embroidered things and pay fabulous sums for them, but you can't help it. You are caught in the coils of the lure of the accessories.

So you wander on to counter after counter, buying perhaps a bit of lace here and a yard or two of ribbon there, until at last you pause in dismay. You have spent your last cent! You can't go to town you haven't even car fare. If you possess a motorcar you are certainly in luck, for you can go home without having to walk or borrow car fare.

The two dresses illustrated here will show ways of using the lace and ribbon you have bought, so your expend-

The gown on the left was developed in red charmeuse, toned down by draperies of white silk chantilly lace, which fall gracefully over the shoulders and down the back. In the front the tunic divides, revealing a draped skirt with an embroidered panel. The bottom of the skirt is also embroidered with gold threads. A giraffe of red silk encircles the waist under the lace, while a huge old bow with long ends falls gracefully over the lace.

The frock at the right is a very girlish and pretty one. The underdress and girle were developed in electric blue charmeuse. Over that was placed a charming tunic of net embroidered with flowers in silk-embroidery the same shade as the underdress. The sleeves were fancifully constructed of real lace, which might have been

MARKING HOUSE LINEN AN ECONOMIC PRECAUTION

THE marking of house linen and clothes is a duty which should never be neglected by the careful housewife. Not only does it make identification easy, but it performed in the proper manner it will prevent articles of the same kind from being used out of order and thus receiving more than their due share of wear and tear.

The usual and most satisfactory method is to do it with marking ink, either on the material itself or on a small piece of tape sewed on to it. The former is preferable, as the mark can not be obliterated, whereas it is a simple matter for the tape to be removed and replaced by another piece with some one else's initials. With certain articles, such as stockings and other garments, the texture of which will not permit of the use of ink, tape must, of course, be used.

The place where the mark should appear is a matter of individual taste, but it is most useful in that part which can be most easily seen when the article is folded and put away. For instance, stockings should be marked at the inside of the top of the leg, tablecloths on the underside at the corner, nightdresses at the bottom of the front opening or at the inside of the back of the collar band.

Articles of a similar kind in use at the same time should, in addition to the initials, be marked with numbers as well. For instance, in the case of handkerchiefs they should be marked with the initials of the owner, under which should be put Nos. 1, 2, 3 and so on; the same with stockings, nightdresses, serviettes, tablecloths, sheets and everything that can be marked at all. They should then be placed in the drawer or linen cupboard, as the case may be, with the numbers in consecutive order.

If they are then taken out for use in their right order and replaced in the same manner after washing one article will not receive more than its fair share of use. Thus if handkerchiefs numbered 1 to 6 have been used and washed they should be replaced under those numbered 7 to 12, so they will not be used again before the latter. Again, if tablecloth No. 3 is to go to the laundry, you will know it is now the turn of No. 4, and No. 1 will not be brought into use out of its proper order.

DAINTY BODICES ARE FASHION NOVELTY

A DORABLE little bodices of figured lawn or batiste are among the Paris importations. These bodices are for wear under the waist and are, in fact, corset covers, but they are known by the prettier name of bodices to which their dainty perfection entitles them.

The loveliest patterns of flowered lawns, batistes and thin handkerchief linens are used for these waists. They are fastened in the front and have just enough fullness to be becoming. They are extended just to the waist line and are finished with a tiny beading. The same beading is used to edge the fronts of the waist and the top. There is no other trimming on the waist except flat shoulder straps of fine lace insertion.

NEW FASHIONS MORE RATIONAL

The new fashions for summer have brought in many new lines that make their appearance so naturally and without blare of trumpets that we find ourselves liking and wearing them before we have had time to realize how radically they actually are from our notion of fashion.

Anyone who considers fashions from a serious standpoint must acknowledge without question that the new points in fashions are based on commonsense and comfort. The east and the Orient have undoubtedly had strong influence on the artist designers for some time past, and it is a noteworthy fact that most of the definite changes which have been introduced into the fashions have sprung from common sense ideas representative of the eastern fashions. The real merit of the fashions from the east lies in two fundamental points: their wonderful flowing quality of color and their undoubted comfort and freedom. In the east certain definite ideas of suitable clothes for women have been decided upon to which they tenaciously cling. Let us hope that this influence may also make its impression in the western world, and that we will reach a point of comfort and beauty in clothes which will make unnecessary a semi-annual upheaval in adapting ourselves to new and untried ideas in clothes.

The color of the east has dominated our fashions for the last two seasons, and this season Paris has found some clever new points in the freedom and

solid comfort of the eastern clothes which have been added to the new fashions. Tailored suits, gowns, blouses, in fact, clothes for every purpose, have revealed this new influence in looseness of cut and in a graceful undeniably eastern in origin.

One-piece dresses especially show a strong eastern influence in the flowing lines and loose cut. Backs are unfitted and fall freely away from the figure without any hint of waist line; be fact, Paris says there shall be no small division and that the waist line must be obliterated in the new fashions. She considers the grace of line from the shoulder to the edge of the garment only, and the body is treated as a unit. The sleeves are a part of the drapery of the bodice.

Draperies are used, but they are long, swaying and classical in line. One can trace directly to the bodice of the Turkish women even the little, short-waisted jaunty coat from underneath which hangs a loose, unbelted gown.

I can think of but one definite garment to which the American women sensibly cling which is a distinctive and individual fashion and that is the practical washable shirtwaist which she wears with the coat-and-skirt suit. In her insistence upon retaining this one article of dress she has created a national fashion which suits her, but even into this have crept the influence and comfort of the east. The collar has been cut away, and in place of the stiff, confining throat band the waist is now worn with a loose, turnover collar revealing the uncovered neck.

Again the influence of the Orient is felt in the revival of the colored summer blouses to wear with contrasting colored coat-and-skirt suits. All shades of copper, raisin, and yellow in linen, batiste and lightweight silks, such as pongee and rajah, will be used for the shirtwaists to wear with the tailored suits in white or in color. It is by such means that the beauty of color is introduced into many of our summer clothes.

It's easier for a pretty girl to flag an automobile than it is for a homely one to stop a street car.

RECIPES TRIED AND FOUND VERY SUCCESSFUL BY WOMEN OF HONOLULU

Recipes Recommended by Mrs. E. K. Massee, Ma noa Valley.

ANGEL PARFAIT.

One teaspoonful of Knox's sparkling gelatine, the beaten whites of two eggs, one and one-half cups of cream beaten dry, three tablespoons of wine or thick syrup, two tablespoons of cold water, one-half cup of candied fruit cut fine, one-half cup of granulated sugar, and one-fourth cup of water. Soak gelatine in cold water five minutes or longer, boil sugar and water to the soft ball degree, as in making boiled frosting, pour in a fine stream into the whites of eggs, beating constantly; add gelatine, stir over cold or ice water until the mixture is cold or begins to set, then fold in the cream, fruit and flavoring. (The fruit is improved by soaking in the wine or syrup for several hours or overnight.) Turn into a quart mould lined with paper, cover securely and pack in ice, using plenty of salt. Let stand for about three hours.

CAFE MOUSSE.

Yolks of five eggs, one cup of sugar, one-half cup of strong coffee, and one pint of whipped cream. Pack in freezer and let stand for four or five hours.

SWEET BREAD SALAD.

Half and half sweet breads and celery (use just the hearts of celery), nuts to taste, one can of mushrooms (cooked five minutes and cut in half). Season and cool and add mayonnaise.

ORANGE MARMALADE.

Quarter and slice very thin six oranges and two lemons, removing all the white. Slice also the peel of an orange and the skin of one-half lemon. To each pint of sliced fruit, add two and a half pints of cold water, let stand overnight, then boil 45 minutes. Let stand overnight again, then to every pint of fruit and juice, add one pint of sugar and boil 45 minutes or longer. In three days it is ready for use.

A REFRESHING DRINK.

A very refreshing drink for a warm

day is made as follows: Two lemons to one bottle of ginger ale, sugar to taste, poured over cracked ice and crushed mint.

CIDER CUP.

To two quarts of sparkling cider add one bottle of ginger ale, one box of crushed berries, and juice of two lemons. Serve with mint, cucumber strops, ice and sliced fruit.

FISH CHOPS.

One pint or pound of fish, one teaspoon salt, one-half teaspoon pepper, one-half teaspoon onion juice, one cup of milk or cream, one tablespoon of butter, two rounded tablespoons of flour, yolks of two eggs, one tablespoon chopped parsley.

Put milk, or cream, into double boil-

er, when scalded add the butter and flour rubbed together and cook for five minutes; remove from the fire and mix in, stirring all the time, the beaten yolks of the two eggs. Put again on fire and stir until thickened; then sprinkle the boiled fish with salt, pepper, parsley and onion juice.

Spread all on dish and set aside for several hours to cool and stiffen. Hold wide at one end and pointed at the other, roll in crumbs, then in beaten egg and then in coarse bread crumbs. Let stand awhile to stiffen and then place in a wire basket, four at a time, cooking in hot fat until an amber color. Place on paper to dry, pierce a small hole in the small end and insert a sprig of parsley. Tomato or Hollandaise sauce may be served with it.

WEDDING RECEPTION DISHES

Most of the work in preparation for the June wedding may be accomplished long beforehand, but one thing, at any rate, remains till the last—the wedding spread. If the bride's home is in or near a large city and she has ample means, a caterer will probably serve. If the work is to be done at home, some hints will no doubt be welcome.

The elaborate menu includes a hot dish, a cold dish, various kinds of sandwiches, salad rolls, ices and cream, fancy cakes and punch. Glaced fruits, bonbons or salted almonds are also good. Everything may be served from one table, by the guests themselves, except beverages, which may be served from side tables.

Chicken a la King may be served directly from a chafing dish or used as a filling for patties or Swedish timbales. Melt one and one-half tablespoons of chicken fat, add one tablespoonful of cornstarch, and stir until well blended; then add gradually, while stirring constantly, three fourths of a cupful of chicken stock,

one half cupful of milk and one fourth of a cupful of cream. Bring to the boiling point and add two tablespoonfuls of butter, bit by bit, one cupful of cold boiled fowl cut in small cubes, one half cupful of minced sliced mushrooms caps, one fourth cupful of canned pimentos cut in thin strips, and salt to taste. Again bring to the boiling point and add the yolk of one egg slightly beaten.

Molded Salmon—Remove fish from can, rinse thoroughly with hot water and separate into flakes. Mix with one half tablespoonful of salt, one and one-half tablespoonfuls of sugar, one half tablespoonful of flour, one teaspoonful of mustard and a few grains of cayenne; then add yolks of two eggs slightly beaten, one and one-half tablespoonfuls of melted butter, three fourths of a cupful of milk and one fourth of a cupful of vinegar. Cook over hot water, stirring constantly, until mixture thickens. Soak three fourths of a tablespoonful of granulated gelatin in two tablespoonfuls of cold water, strain and add to the sal-

RIBBONS IN PROMINENT PLACE

Kaleidoscopic in the wonderful range of colors is the display in the ribbon sections of the stores. Roman taffetas in lengthwise and bayaderes stripes; new ombre moire shading from deepest tone in the center to the very palest at the edges; heavy tapestry ribbons, with silver and gold threads, rich but soft and supple, are among some of the newest ribbons.

Introduced into many of the new ribbons are seen gold threads as traceries, in broad bands, and Roman stripes are crossed with bands of gold and several toned lengthwise stripes in a soft basket weave, and have the stripes separated with a line of gilt. These ribbons have much the appear-

ance of an Oriental scarf and brighten up what would otherwise be a plain and unattractive dress. It is several seasons since ribbons have held so prominent a place in popular favor as they do this season. They are used for ruffles, for trappings, and to adorn both skirt and waist.

Ribbons, like lace and embroidery, are really feminine styles, and at a season when femininity rules the fashions, are most in favor, and there is always a note of rejoicing not only with women, for it is noticeable that men like to see the women of their families wearing truly feminine styles, particularly ruffles of ribbons and laces.

whites of six eggs until stiff and add gradually, while beating constantly, 14 ounces of powdered sugar; then cut and fold in one third pound of almonds, blanched and chopped, and three ounces of unwashed chocolate melted over hot water, then slightly cooled. Spread mixture one fourth inch thick in two buttered dripping pans, sprinkle with chopped blanched almonds, and bake in a slow oven 45 minutes.

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